



## Roma Tomato Jam

*Adapted from The Boathouse*

BAH Note: I've used this as a sandwich condiment, as a topping on flat bread, and on wee rounds of toasted baguette. I bet it would be fantastic on a grilled pizza with some lovely, salty feta.

- 1 container roma tomatoes (I guess there were about 6 or 8 tomatoes), coarsely chopped
- 1 red onion, sliced thin
- 1/2 cup brown sugar
- 1/2 cup balsamic vinegar
- 2 tablespoons olive oil
- 1/2 teaspoon kosher salt

Heat olive oil in a large frying pan. Add chopped tomatoes and onion and saute over medium high heat for about 5 minutes. Reduce the heat to medium low and add the balsamic and brown sugar. Stir to combine and continue to cook, stirring occasionally, for approximately 30 minutes or until a jam-like consistency is reached. I turned off the heat when a spatula run through left a clean trail in the pan.

Serve at room temperature. Leftovers can be stored in the refrigerator.

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*roma tomato jam* was posted by wendi on 11 october 2010 at bonappetithon.com